

## **Job Description**

Job Title:	Pastry Chef	Department:	Trading /FOH		
	Head Chef	•			
Responsible To:		Salary:	£ 29,817		
Location:	Pitlochry Festival Theatre	Position Type:	Full time 35 hours		
			annualised contract		
Working Hours:	Involves weekend work				
<b>Key Relationships</b>	The post reports to the Head Chef. The post holder will work closely with all				
	members of the customer experience team to ensure a consistently high quality,				
	food experience for all our visitors to Pitlochry Festival theatre.				
Context	Pitlochry Festival Theatre has been providing a unique cultural experience for over 70 years, appealing to national and international audiences and visitors.				
	We are Scotland's leading producer of musical theatre, a champion of ensemble				
	practice and the country's only rurally located, major arts organisation.  Our home is a glorious eleven-acre campus that includes the Explorers Garden.  More than a place to come and see a show, we offer great theatre and art for all in an inspiring, creative atmosphere.				
	Pitlochry Festival Theatre's campus now comprises a 538 seat Main Auditorium,				
	172 seat Studio theatre as well as our Amphitheatre and Bandstand located in the				
	theatre grounds.				
Durnose and Koy	-	he Head Chef to direct and c	reate nastry offering		
Purpose and Key	<ol> <li>Collaborate with the Head Chef to direct and create pastry offering</li> <li>Produce high-quality pastries, considering both design and taste.</li> </ol>				
Accountabilities	Z. Produce nign-quai	ity pastries, considering both	i design and taste.		





# **Key Tasks:**

Stock Rotation	Helping with deliveries and re-stock
	Assists with stock rotation
	Regularly check expiration dates
Food preparation	Ensure consistency of food quality
	Baking and preparing a wide variety of high-quality dishes
	Creating new and exciting desserts
	Decorating pastries/cakes with the inviting designs.
Communication	Be able to follow directions provided by Head Chef.
	Uphold effective communication with the kitchen team, fostering a positive and
	collaborative working environment.
	Assist the other chefs to ensure all duties carried out successfully
Environmental	To support the Executive Director, as Chief Executive of the organisation, and the
	nominated Green Champion in meeting organisational aims and ambitions for its
	environmental impacts.
Health and Safety	To support the Executive Director, as Chief Executive of the organisation, in their
	legislative duties under the Health and Safety at Work etc. Act 1974.  Attend training as required to update knowledge and skills, and to be able to comply
	with relevant statutory requirements to a high standard.
Other	To champion and promote organisational values and behaviours and act as an ambassador for the Theatre.
	To always act in the best interests of the Theatre and in line with all company policies.
	Any other duties or projects required by the Executive Director or Board of Trustees to ensure the general smooth and efficient operation of the buildings and organisation.
	Assist the Department with work experience placements, offering work shadow
	opportunities, training and mentoring as required.
	Actively promote staff welfare, development and training opportunities throughout the
	Theatre.





## **Person Specification**



### Our purpose and our values

We exist to improve lives by sharing Pitlochry with the world and the world with Pitlochry.

We do this:

- By creating theatre that excites, engages, and challenges.
- By inspiring imaginations, senses of adventure, and new levels of understanding that change worlds.
- By nurturing environments to encourage wellbeing, growth, connection, and a sense of belonging.
- By exploring new ways of seeing and collaborating.

In everything we do we are creative and respectful and in every situation we are collaborative and empowering.

#### Personal behaviours and style

We are looking for people who share our core values and can demonstrate their commitment to:

- Commitment to Excellence
- Teamwork
- Creativity
- Inspirational sense of belonging
- A nurturing environment

This job description is indicative and will be reviewed after a satisfactory probationary period as well as annually as part of job appraisal processes.

The successful candidate will need to be able to demonstrate the following skills, experience and attributes in both the written application and the interview process:

Requirements	Essential	Desirable	Assessment Method
Qualifications and Knowledge	Level 3 food safety		
	NVQ level 3		
	Degree in culinary arts		
	COSSH and Chemical safety		
Skills and Abilities	Minimum 2 years experience		
	Awareness of manual handling techniques		





Requirements	Essential	Desirable	Assessment Method
Personal qualities	An affinity for the purpose and work of the Theatre and a passion to play a key role in shaping and achieving the Theatre's success	An understanding of the Theatre's role within its wider communities	Application / Interview







